

HERE BE DRAGONS



Tormentoso

Old Vine Chenin Blanc 2013

Wine of Origin

Paarl

Grape Source

Bush-vine vineyards from
Agter-Paarl

Varietal Blend

100% Chenin Blanc

Production

1400 x 6 x 750ml

Closure

Screw Cap

Analysis

Alc: 13.5%
RS: 2.9 g/l
TA: 5.4 g/l
pH: 3.73

Tasting notes

A bright golden yellow hue with a tinge of green. Intense aromas of apricots and canned white peaches with touches of coconut oil and vanilla from the oak. The palate is packed with ripe yellow fruit and other tropical flavours, with balanced, refreshing acidity and a long mineral finish.

Vineyards

Grapes were hand-harvested from bush-vine vineyards on Malmesbury shale soils. Planted in 1977 in the Agter-Paarl, this un-irrigated Chenin Blanc vineyard covers 6.73 hectares with 2 654 vines per hectare. The gnarled, old bush vines have deep, well-established root systems that allow them to stay green and healthy throughout the dry summer months.

Vinification details

Grapes were hand-harvested at between 22 and 23° balling. 20% of the wine was fermented in 225L new American oak barrels and matured for 9 months on the lees; stirring for the first couple of months added richness and structure to the wine. The remaining 80% was fermented at 13-14°C in stainless steel tanks using selected wine yeasts to maintain fermentation aromas. Fined and filtered before bottling with screw-cap closures.

Vintage description

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics, and red wines with very good colour and soft, ripe tannins.

